KNEADER

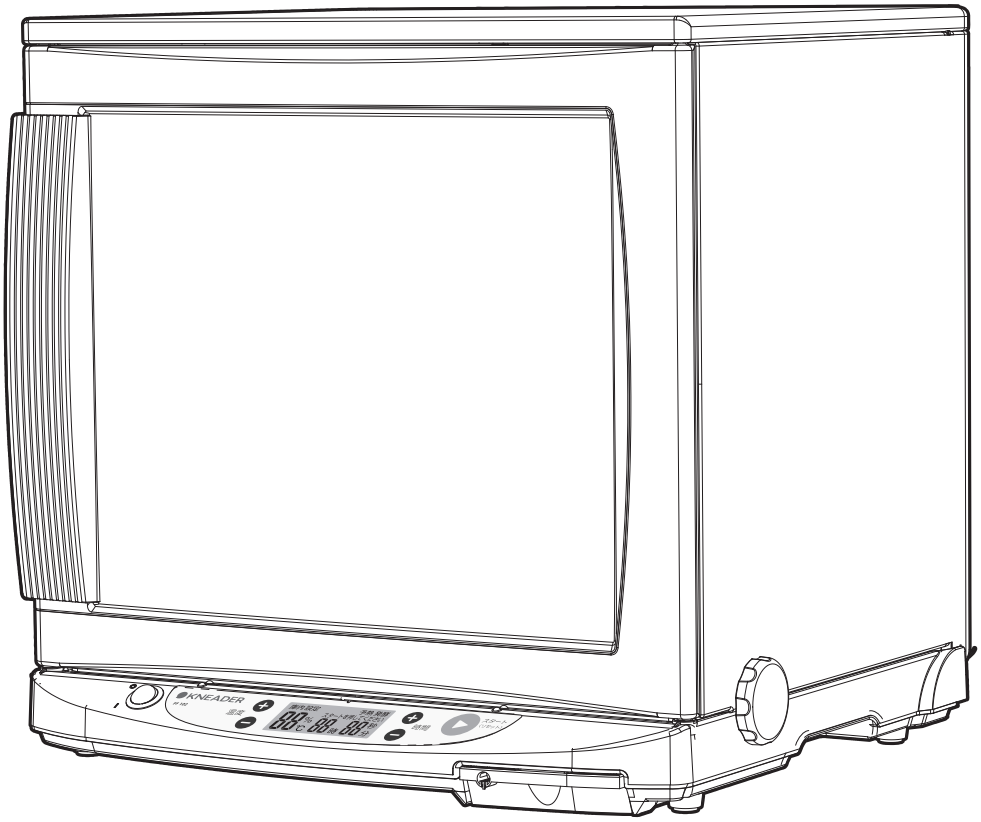
Fermenter

Part number: PF 102

Owner's Manual

General household articles

(Please do not use for business purpose)



Thank you for purchasing the Kneader Fermenter PF 102.
Please keep this manual so that you can refer to it in the future.
Before using this appliance, be sure to read all the instructions.
This appliance was designed for use in Japan only and should not be used in other countries.

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Safety instructions and warnings

The content below consists of important safety instructions to prevent harm or damage to yourself or others. Please be sure to follow instructions.

● In case of wrong usage what may occur:

⚠ Warning	Can lead to serious injury or death.
⚠ Caution	Can lead to harm to persons or damage to property.

About the Symbols

● The meanings of the symbols are as follows:

	Never do.		Do not use near fire.		Be sure to unplug from the outlet.
	Do not touch.		Use only in dry environment. Never use in damp places, such as baths, washrooms, or on wet floors.		Do not handle plug with wet hands.
	Do not attempt to repair or modify the appliance. Refer all servicing to authorised repair technicians.		Always obey the display signals.		Extremely hot. Specific explanations on appliance.

Use this appliance according to the written cautions and warnings. Carefully avoid any accidents.

⚠ Warning	
Remove the dust from the power plug. Dusty plugs are fire and electrical shock hazards.	Do not damage or modify the power cord. Damaged or modified cords are fire and electrical shock hazards!
Do not excessively twist, pull or bend the power cord. Doing so can damage the cord. Damaged cords are fire and electrical shock hazards!	Do not use plug with wet hands. Electrical shock hazard.
Do not place objects on power cord. Doing so may produce severed elements and short circuits. In addition do not damage the power cord. If the power cord is damaged, it may cause an electric shock or fire.	Do not overload outlets. May overload circuits, causing malfunction and electric shock.

⚠ Warning

Do not wash heating parts.

If water gets inside the heater, it may cause short circuiting or malfunction.

Use with 100V AC outlet only.

Overload of electrical current may cause electric shock or malfunction.

Heating parts should not be disassembled or modified.

Disassembling or modifying heating parts can cause malfunction or fire. Inside this appliance and high-voltage component there is a high risk of electric shock causing serious physical injury. Any internal inspection, repairs for this product not disclosed or described in this manual should be referred to our support desk.

Do not share outlet with other appliances.

Branch outlet becomes abnormally hot when used with other appliances, posing a risk of fire.

Leave the front of the appliance free of other objects and keep a space of more than 4.5 cm from sides and walls.

Close quarters may cause malfunction or a fire.

Children are strictly prohibited from using this product. Do not keep within reach of children.

Risk of burns, electric shock and injury.

Do not place the lower shelf plate directly in front of the heater surface.

May cause malfunction or fire.

⚠ Caution

Do not use on an unstable surface or over a powdery/oily surface.

Falling or tipping of this product can cause injury.
Always use placed on a flat stable surface.

May not be used in vicinity of fire or water.

Fire hazard. Water may get into appliance, causing electrical shock hazard.

Never place any objects on top of the appliance.

Placing things on the appliance surface may cause it to be deformed or damaged.

Do not pour water over the operating panel.

Electrical circuit may fail. In case of getting wet, wipe immediately with a dry cloth.

Do not place more than weight of 5kg on the shelf plate.

Do not place excessive weight on the shelf plate. There is risk of damage.

Do not use other than fermentation of bread dough or yeast (leaven).

May overheat and cause accident if used to dry cloth.

When disassembling make sure to start from door.

Otherwise door may fall, causing risk of injury.

Do not clean with flammable solvents.

Fire hazard.

Do not touch the hot plate or humidification dish when in use or immediately afterwards.

The top of the heating plate may reach the temperature of 100 °C. Please do not touch

Keep unplugged when not in operation (e.g., cleaning or maintenance).

Risk of injury. During maintenance, be sure to unplug.

Recommendations for appliance operation

◆In the following cases, unplug and stop operation immediately. Please consult our support desk.

- When power switch doesn't work.
- If power cord or plug is damaged or frayed.
- If the appliance has been deformed from falling.
- If liquid gets into the the appliance (the frame).
- If the appliance has been exposed to prolonged rain and/or wind.
- If the appliance emits smoke or burnt smell, does not work normally even in accordance with the Instruction Manual.

◆The warning label attached to the appliance contains important notes for your safety. Please observe the following precautions:

- The attached safety label must be in a visible place, and may not be covered or hidden.
- Do not remove or modify the label.
- If the label has become damaged or soiled, please request a new one. You may contact our support desk to obtain a new label.

◇Accidents, failure, or visible deterioration due to factors such as (excessive UV) light, extreme temperatures, humidity, detergent, oil, mold,prolonged non-use may occur due to natural aging. Also, general abrasion of parts and abrasion caused by repeated opening and closing of door over several years may lead to deteriorative failure.

◇Please always remember to unplug after use to prevent accidents.

Features of the Fermenter PF102

1 **It can be easily assembled without tools.**
Can be folded into a compact, small size and doesn't take up storage space.

2 **Door can be attached on either the left or right, it does not choose the location.**

3 **The Storage Unit employs a double plastic structure, lightweight and durable with excellent insulation (PAT.4613253).**

4 **Can be used for up to 12 hours at a time.**

5 **Wide temperature range (20 ~ 45°C).**
The Fermenter does not have cooling capacity feature, it will not operate below room temperature.

6 **The inner wall convection system (patent pending) can perform uniform fermentation in the lower, middle and upper parts of the appliance with advanced air rotation system.**

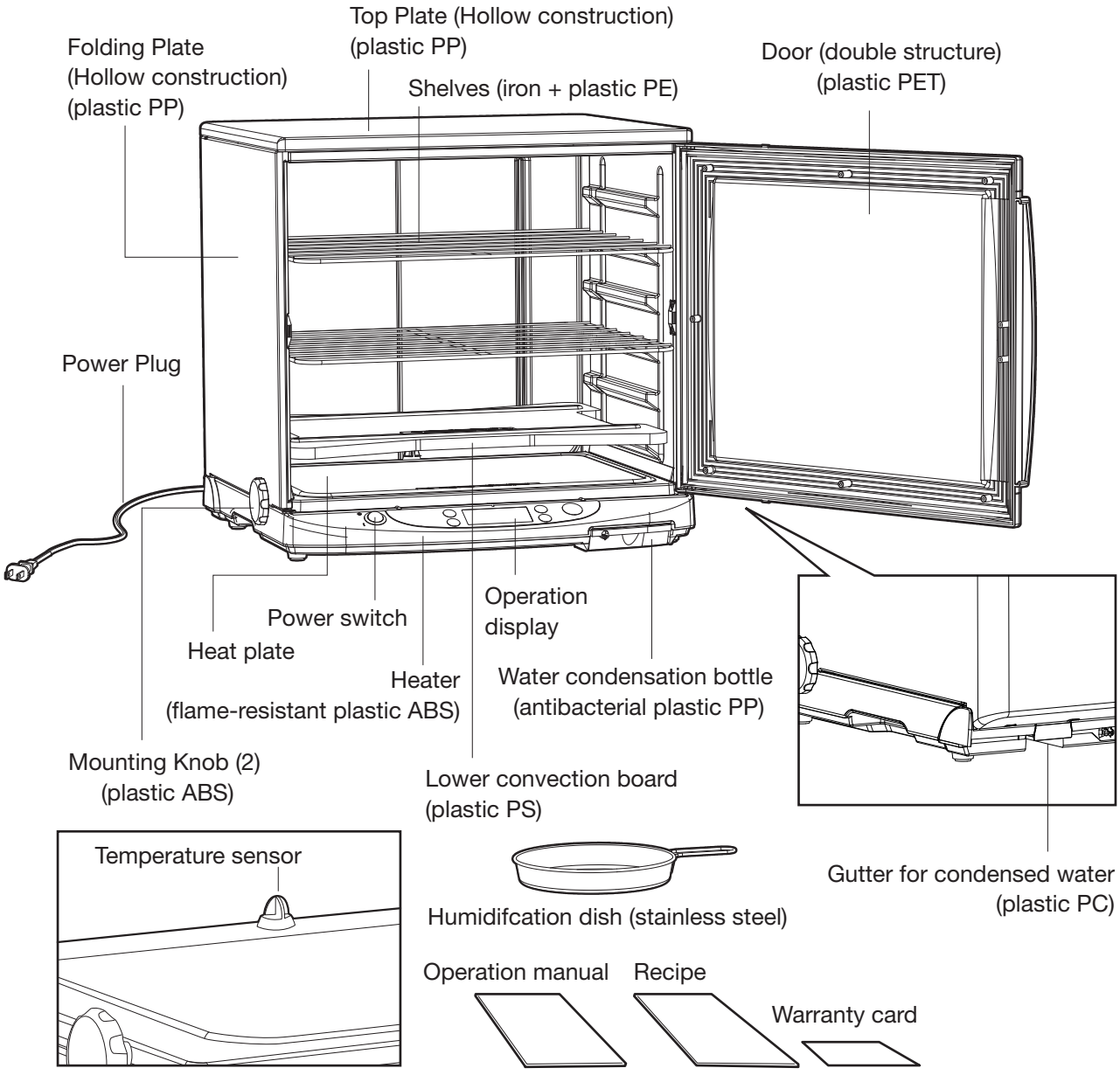
7 **High-precision temperature control (all the three places have independent temperature control systems: patent pending), providing appropriate temperature environment.**

8 **Water condensation recovery system (patent pending).**

9 **Door can be kept open to dry the inside of Fermentor (“drying position”).**

Names of parts

Main components



【Appliance and accessories】 First, please check whether the following items are all included.

Appliance ☐ Fermenter (heater, folding plate, top plate, door).

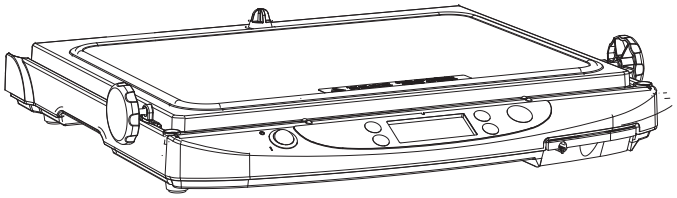
Accessories ☐ Shelf plates (2) ☐ Humidification dish ☐ Convection board

☐ User's manual (this book) ☐ Warranty card Recipes

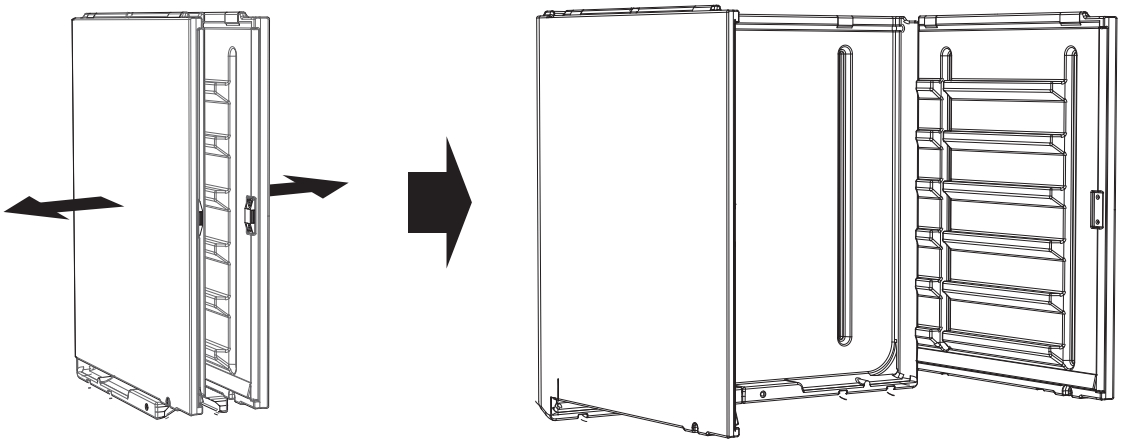
Operating Instructions

Preparing the Fermenter

1 Place heater on a stable surface.

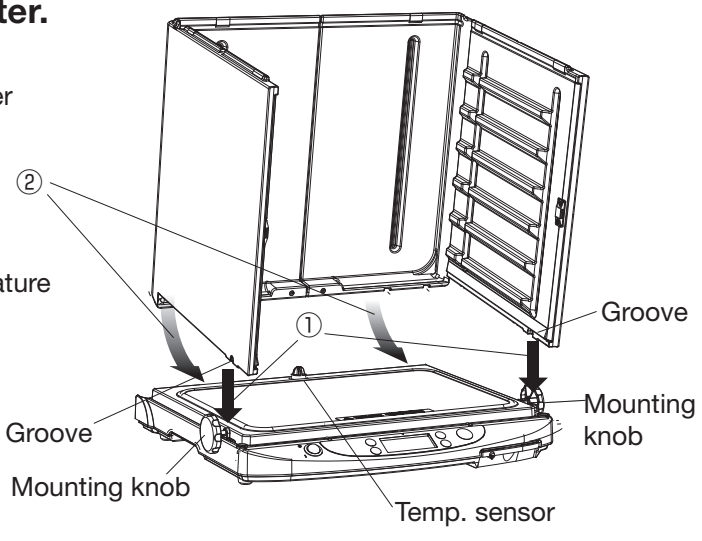


2 Unfold the folding plate.



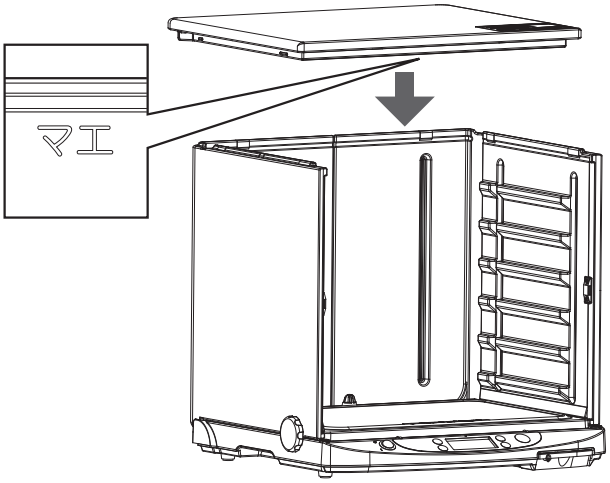
3 Attach the folding plate to the heater.

①Fit the groove of the folding plate to the heater at the mounting knob,
②Snap the rear folding plate onto the heater, pressing against the top of the folding plate, for easy attachment.
③Be careful not to apply impact to the Temperature Sensor as that may cause it to disfunction.



4 Mount and attach the top plate by lightly tapping by hand from the top.

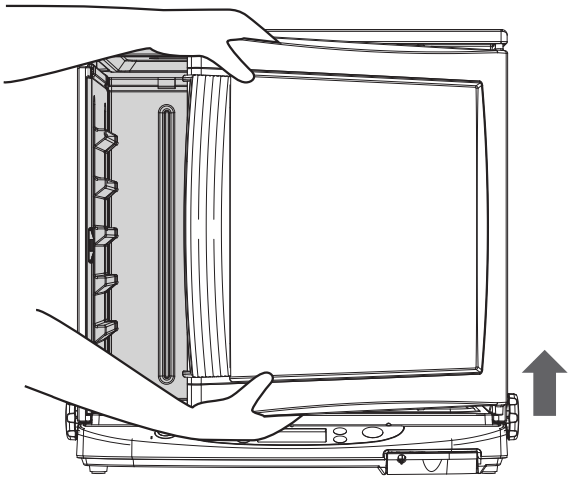
“マエ (Front)” is written on the inside of the top plate. Place it properly.



5 Attach door while holding up the folding plate.

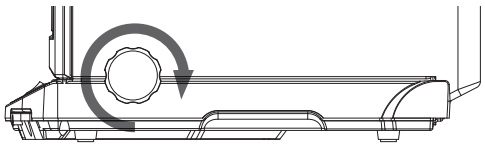
(door can be attached either on the left or right)

Hold the door with both hands after you have fitted the protrusion at the top of the door into the hole into the top plate, while lifting the top plate lightly in the direction of the arrow, and attach the lower protrusion of the door to the heater.

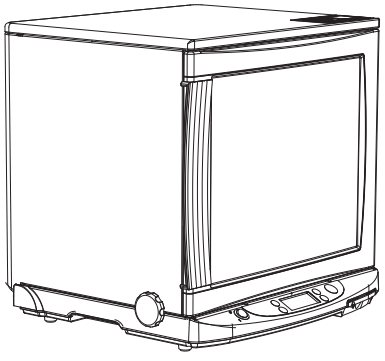


6 Firmly attach the door to the heater and folding plate with the mounting knob

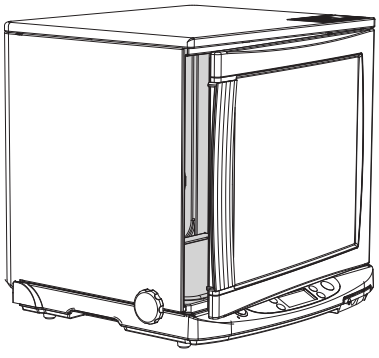
Both sides



Completed product



Drying position

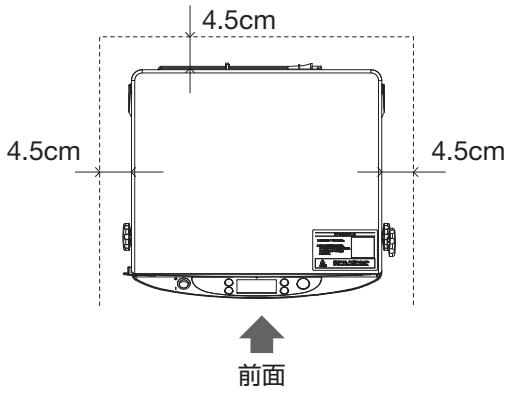


The appliance can be dried by leaving the door ajar as shown.

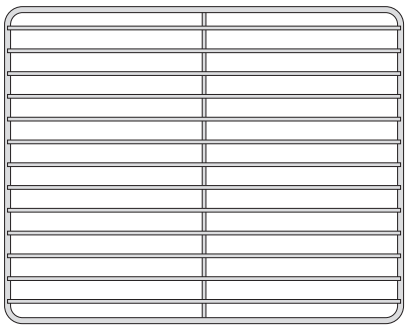
7 Place on horizontal surface a proper distance away from walls and other objects.

The front of the appliance should be kept clear. Please leave a space of more than 4.5 cm from back and sides.

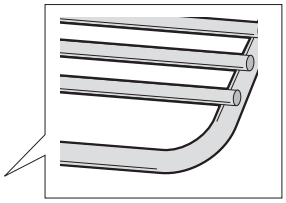
Please make sure that the table on which the Fermenter is placed is secure.



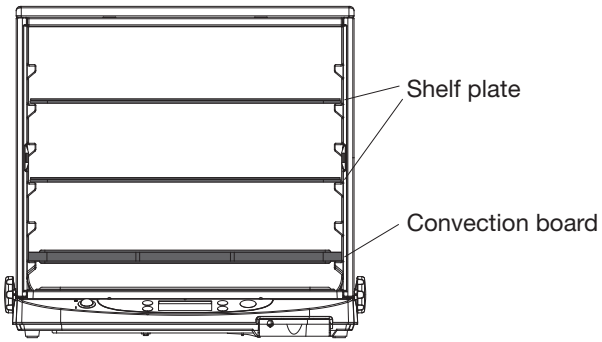
8 Attach the shelf plate and the convection board (additional shelves).



Please insert the rack with the grills facing up.

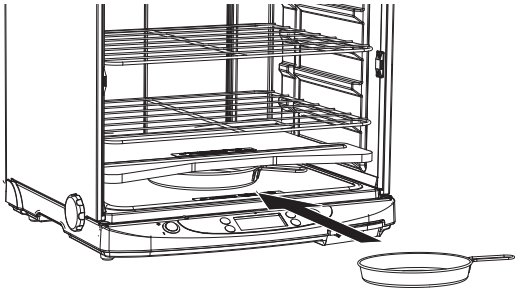


Shelves can be added as purchase options.



9 Placing the humidification dish

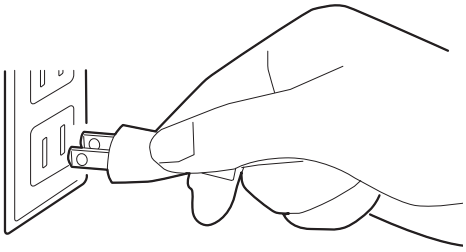
FIll dish with about 200cc of cold or lukewarm water and place in the center of the hot plate. If used for a long time add more water to the humidification dish.



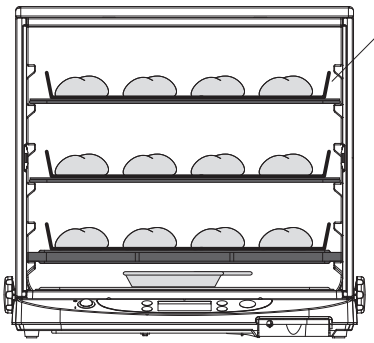
Humidification dish

10 Plug into an electrical outlet.

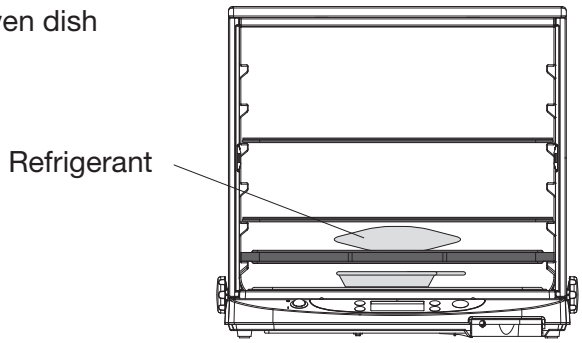
Please use an outlet of 100V.
Do not overload outlet.



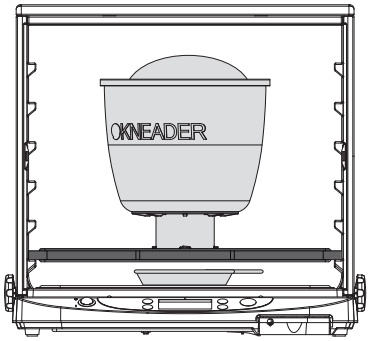
11 Storage method (After pre-heating is completed.)



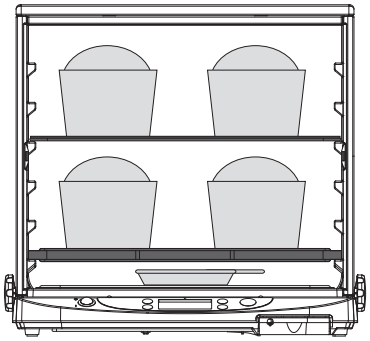
In the case of small rolls, 3 to 6 stages of oven dishes will fit.



To lower the temperature, you may place a refrigerant on the convection board.



When using a pot manufactured by the Japan Kneader Company after place the pot on the bottom convection board.



You can bake up to 4 loaves of bread.

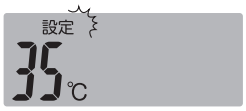
How to operate

Setting Temperature button

When you press the ⊖ or ⊕ button,
the word “設定(settings)” will flash on and off.

▼

Please set temperature while “settings” is flashing.
To increase or decrease by 1°C, press ⊖ or ⊕ button once.
To increase or decrease continuously press and hold until you reach your desired temperature.

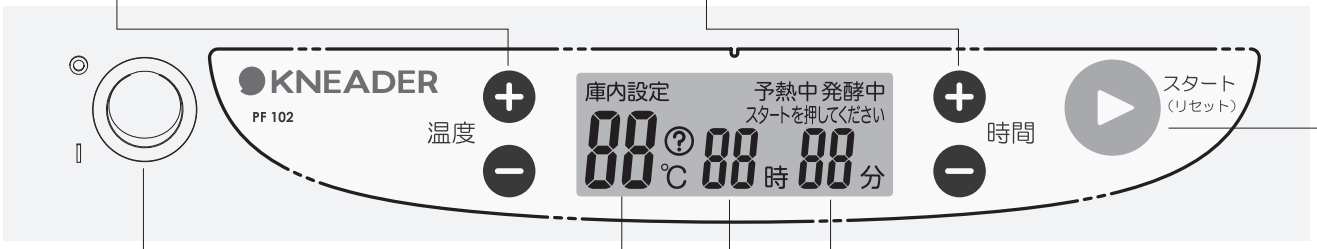


Setting fermentation time button

When you press the ⊖ or ⊕ button,
the word “設定(settings)” will flash on and off.

▼

To increase or decrease by one minute, press ⊖ or ⊕ button once. to increase or decrease continuously press and hold until you reach your desired time. Maximum time setting is 12 hours.



Power switch

Temperature display

Temperatures from 10°C to 50°C can be displayed.
Less than 10°C will be displayed as LO.
Over 50°C will appear as “HI.”
Temperature setting range is between 20 °C and 45°C.
When it reaches the set temperature, you will be notified by buzzer.

Fermentation time display

The time count starts when fermentation begins.

Start Button

Power-up screen

“スタートを押してください (Please press START)” will blink.

Stand by screen

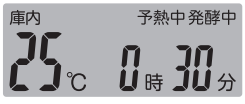
“スタートを押してください (Please press START)” will blink.

Preheating will start after pressing ▶ スタート (リセット).

Preheat screen

“予熱中(Preheat)” will blink.

Press ▶ スタート (リセット). Fermentation will begin.



End of Preheat-screen

“スタートを押してください (Please press START)” will blink.

Press ▶ スタート (リセット). Fermentation will begin.

Fermentation screen

“発酵中(Fermentation)” will blink.

Fermentation-completion screen

Flashes for 5 seconds, and afterwards returns to stand-by screen. When“スタートを押してください(Please press START)” is off you can reset by pressing ▶ スタート (リセット) and stand-by screen will return

Using the Fermentator

1 Turn on the power switch.

The system performs a self check.

88 will be displayed.

“スタートを押してください (Please press START)” will blink.

Press スタート（リセット）. Stand-by screen will be displayed.

2 Setting fermentation temperature and time.

Pressing ⊖⊕, the setting screen will appear.

Will show 35°C or 30 minutes.

- Fermentation temperature is between 20 and 45°C.
  Can be set in increments of 1°C.
- Fermentation time is between 1 min and12 hours.
  Can be set in increments of 1 minute.
- The fermentation temperature and time can be changed anytime.
  Set fermentation time and temperature according to type of bread.

3 Press スタート（リセット）.

Heating will start.

- DIf START is pressed during “preheating” then “preheating fermentation” will be displayed and count begins.

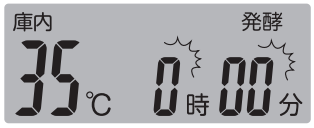
4 When preheating process is completed a buzzer will sound. Place dough inside.

5 Press スタート（リセット）.

Fermentation will start.

6 When fermentation is complete, a buzzer will sound.

The heater will turn off.
Please dry the inside and leave the door open to dry the Fermentor.
Please keep the inside of the Fermenter clean.



7 Returning to Stand-by screen

When「Press the Start」is off, press スタート（リセット）.

1. When using for the first time, there may be a smell of resin upon opening the door. Place about 50cc of lukewarm water in a dish inside the Fermenter. Smell will disappear after a while.
2. Please keep the door closed to save electric power and maintain its condition. Refrain from keeping the door open for long periods of time.
3. This appliance is equipped with auto-off feature, enhancing safety and its eco-friendly design. If after the preheating process the fermentation process has not been started, if the setting temperature and inside temperature difference are too great, and within 1 hour the set temperature cannot be reached, the heater will turn off automatically.

Maintenance

Please keep up maintenance per use.

Caution

- When you are done be sure to remove the plug from the wall outlet.
- Do not use benzine, thinner, polish, scrub brush, nylon scrub brush, steel wool, etc., to clean the device.
- After use, wipe off water droplets that appear on the inside of the fermenter and the door with a cloth, then leave the door open to dry.
- Also, please wipe with a cloth while using the fermenter if there is excessive water.
- Please wipe off water, oil, dough, etc thoroughly with a cloth.
- When cleaning and maintaining, please do not drop or apply impact to the fermenter.
- Please keep the inside of the fermenter clean.

Appliance

⚠ Before cleaning, please be sure the hot plate has completely cooled down. There is a risk of burns.

The housing portion of this appliance (folding plate, top plate, door, shelves, convection board) can be washed after disassembly, except for the heater.

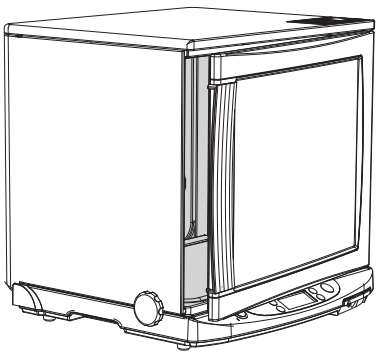
You can wipe surface dirt off lightly with a cloth.

Please wipe with a dry cloth until completely dry. If it is very dirty continue to wipe and wring out the excessive water in the cloth. Mold may form if appliance is stored with moisture remaining inside. This can cause deterioration of the insulation and decrease performance.

After using the fermenter make sure to leave the door open a little to air-dry the inside. The door can be left open. For safe usage, keep the door in the drying position.

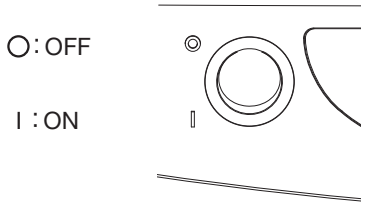
Drying position of the door

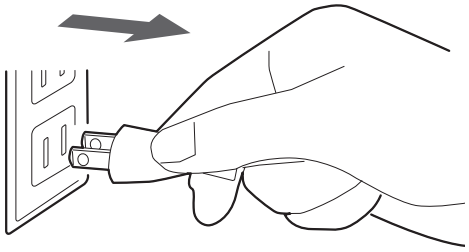
The door can be left half-open.



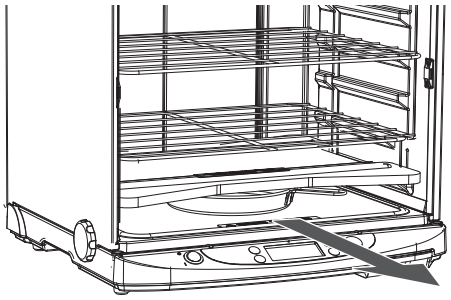
Disassembly and storage

1 **Turn off power switch and unplug from wall outlet.**

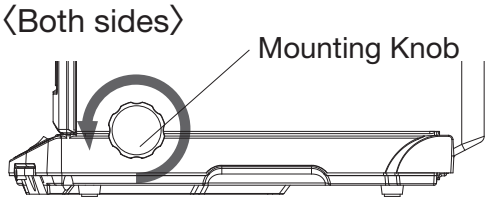




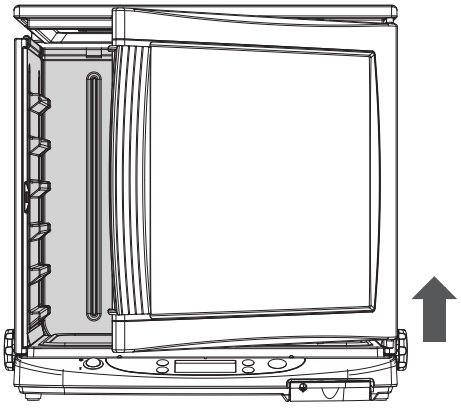
2 **Remove shelf plate, humidification dish, and convection board.**

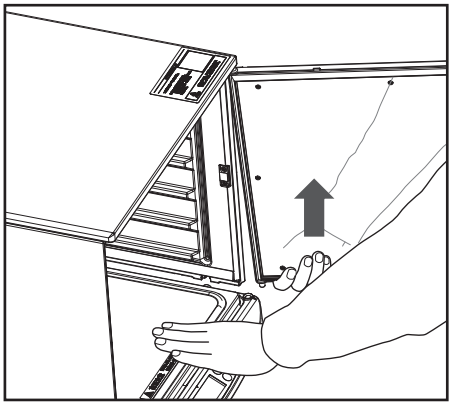


3 **Loosen mounting knob on both sides.**

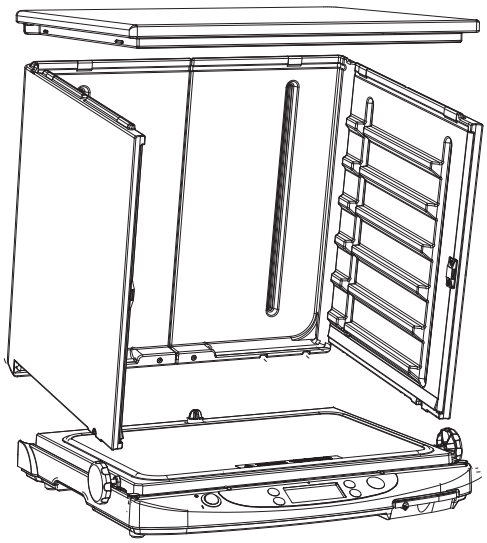


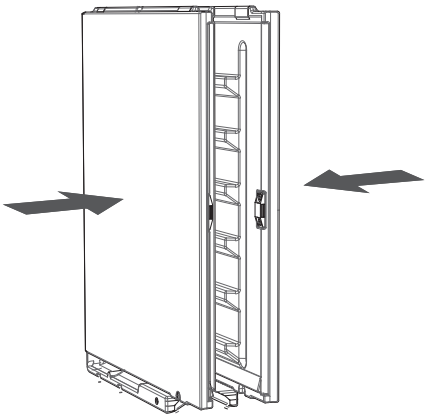
4 **While holding the appliance down with one hand, lift the door gently from the bottom with the other hand and remove the door attachment protrusions of the door, top first and then bottom.**



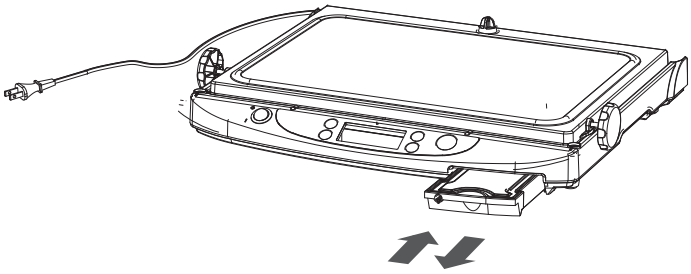


5 Remove the top plate and the folding plate, then fold the folding plate.



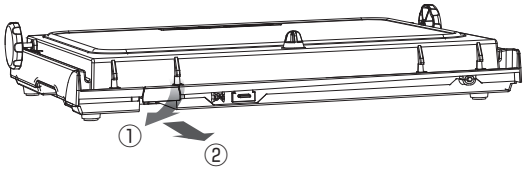


6 Remove the condensed water.

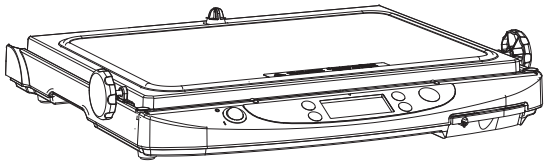


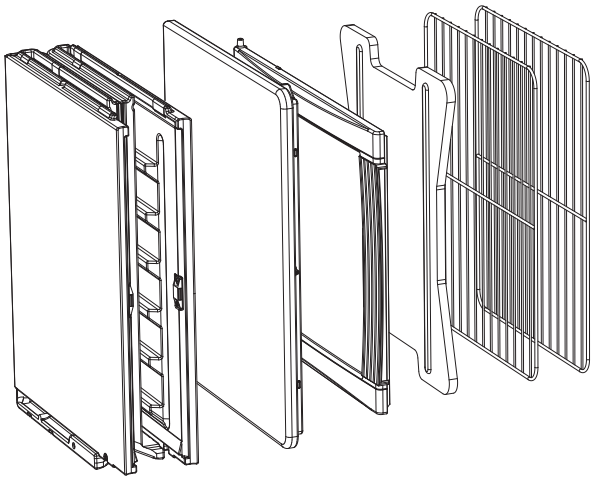
Pull the condesation water recovery bottle, then discard the water in the bottle.

Remove the crick of the gutter rotating slightly in the direction of the arrow, remove and clean the crick.



7 Store after disassembling.





In the event of failure

Please check the following before requesting repair.

Display	What to do
E0, E1, E2, E3, E4	There may be a problem with the temperature sensor if the error code does not disappear from the display even when you operate the power switch. Please turn off power, unplug from outlet, and contact our support desk.
Flashing “?”	Make sure the folding plate is set properly. ▶Please set the plate in place.
Entire LCD screen flashing	Check to see if the door is open. ▶Please close the door securely.
	Is the convection board set? ▶Please set the convection board properly in place.

Problem	Things to check for
No display appears even after switch is turned on.	Is the power cord securely plugged in? ▶Please plug in securely, or insert the plug into another outlet.
	Is the power switch turned on? ▶Please make sure it is on.
Temperature does not rise.	Did you press the START button? ▶Please make sure that "preheating" light is on.
	Check to see if the setting temperature is not below room temperature. ▶Please use a temperature setting higher than room temperature.
Temperature does not fall.	Check that the temperature setting is not below room temperature. ▶Since this product does not have the ability to cool itself, it can be set at a temperature below room temperature. Please use above room temperature.
Does not reach the temperature setting.	If room temperature is below 18℃ or above 30℃, it may not reach the set temperature. This is not a malfunction.
When set to “preheated to warm” after hearing a beeping sound, temperature suddenly falls.	Did you keep “preheating” for more than one hour? ▶Since the preheating is only possible for up to one hour, press the START button before time is up switch to fermenting process.

If issues persist even after following the above, please contact our support desk. (See page 17, “After-sales services.”)

After-sales services

Please contact our support desk for consultation on repair, handling and purchasing of parts.

●Guarantee deadline conditions.

Guarantee period is one year from the date of purchase.

- **Repair within the guarantee period.**
  Our support desk will respond in accordance with the contents of the guarantee.
- **Repair beyond the guarantee period.**
  If your Fermenter has a technical issue and is repairable, it will be repaired for a charge as per request.

●Holding period of repair for performance parts

The manufacturer ensures availability of replacement parts* and repairs for up to 6 years after the manufacture of this appliance has been discontinued.

*Replacement parts: Spare parts required for the operation of the product .

〈Our Support desk〉

・Phone Number：**0120-481-484** (Free-dial)

※Open Hours: 10:00 to 17:00 Mon. to Fri. Not available Sat., Sun., national or business holidays.

・Homepage：**http://kneader.jp**

When contacting us, we may ask you for the part number, serial number and contents of the operation unit. Please prepare these before contacting our support desk.

Part Number: Written on the operation unit or on the cover of the Owner's Manual.
Serial Number: Labelled on the lower surface of the heater.
Operating Unit Display: Info displayed, (error codes, etc.)

●About serial number (SER#)

We use a serial number as an identification number for this product.
You will find the serial number label it on the lower surface of the heater.
Write the number and date of purchase down in the boxes below, in order to be able to confirm the number promptly.

Serial number (SER#) is 9 digits.

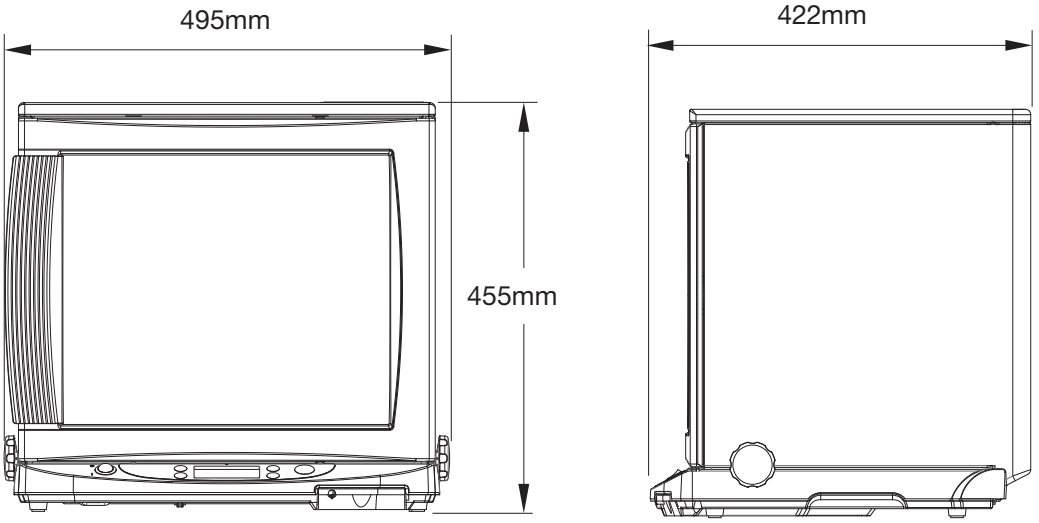
SER#		date of purchase	month / day / year

Specifications

Main specifications are as follows:

Power supply	AC 100V for both 50Hz and 60Hz
Power consumption	150W
Timer	minimum 1 minute, maximum 12 hours (720 minutes)
Temperature setting range	20°C ~ 45°C (Recommended temperature range: 18°C ~ 30°C)
Displayable internal temperature of Fermenter	10～50°C under 10°C → “LO” over 50°C → “HI”
Safety features	Current/temperature fuse, Temperature monitoring system, automatic switch-off function
External dimensions（W×D×H）	495×422×455mm
Internal dimensions（W×D×H）	434×348×360mm
Cord length	approx. 1.5 m
Product weight	approx. 7.0 kg

■Dimensions



For purposes of product enhancement, certain specifications or appearance may be changed without notice.

・Copying any part or the entire contents of this manual is probited
・The contents of this manual may be changed without notice.
・If you have noticed any errors or omissions, please contact our support desk.

〈Our Support desk〉

・Phone Number：**0120-481-484** (Free-dial)
Open Hours: 10:00 to 17: 00　Mon. to Fri. Not available Sat., Sun., national or business holidays.
・Homepage：**http://kneader.jp**

Japan Kneader CO., LTD.

2346-1, Hongo Ebina Kanagawa, Japan, postal code: 243-0417
http://kneader.jp

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